



LOULOU

HAPPY HOUR

FROM 3PM TO 6PM

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| FRIED CALAMARI <small>DF</small> | \$13 | MARGHERITA PIZZA <small>V</small> | \$12 |
| <i>Homemade tartar sauce, fresno chile, lemon</i> | | <i>Fior di latte, san marzano, basil</i> | |
| BUFFALO CAULIFLOWER <small>DF, VG</small> | \$8 | AVOCADO HUMMUS <small>DF, GF, VG</small> | \$9 |
| <i>Buffalo, ranch</i> | | <i>Assorted vegetable crudité</i> | |
| PULLED PORK SLIDERS | \$12 | OYSTERS <small>P, DF, GF</small> | \$2 EACH |
| <i>Pulled pork shoulder, bbq sauce, coleslaw, pickle</i> | | <i>Mignonette, cocktail sauce, horseradish, lemon</i> | |
| SALMON TACOS <small>P, DF, GF</small> | \$9 | BRUSSELS SPROUTS <small>DF, V</small> | \$8 |
| <i>Salmon belly, mango coleslaw, roasted tomato salsa</i> | | <i>Lemon juice, grana padano</i> | |
| DIPS | \$9 | ARANCINI <small>DF, GF</small> | \$9 |
| <i>Romesco, caramelized onion and garlic, flat bread</i> | | <i>Rice balls stuffed with truffle pecorino, tarragon aioli</i> | |
| | | SHRIMP CEVICHE | \$13 |
| | | <i>Poached shrimps, seasonal fruits, lemon guajillo marinade, lime chips</i> | |

ALL CLASSIC COCKTAILS \$12

ALL WINES \$10

Glass of French white, red or sparkling.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

A service charge of 20% will be added to party of 6 and above.